



HERBERT HALL

HERBERT HALL BRUT

Traditional Method English Sparkling Wine

VINTAGE: 2013

Assemblage: 40% Chardonnay; 30% Pinot Noir; 30% Pinot Meunier

Herbert Hall Brut is regarded as one of the UK's finest traditional method sparkling wines. Authentically artisan, it is handmade in tiny quantities and is noted for its elegance, balance and delicate, silky, mousse.

The winery uses fruit exclusively from their own 10-acre organic vineyard in Kent. Primary fermentation takes place in stainless steel tanks with 10% of the final blend fermented in oak barrels.

The wine undergoes selective malolactic fermentation to soften acidity and enhance fruit characteristics. The Herbert Hall Winery philosophy is concerned with creating wines that express the unique gravel-seamed clay vineyard from one year to the next. This elegant and seductive wine is deftly made and a true pleasure to drink. It was awarded a Silver Medal at the Champagne and Sparkling Wine World Championships in 2015.

Appearance: Shimmering Welsh gold in colour with a luxuriously silky mousse of tiny, bubbles that rise languorously through the wine

Nose: Floral aromas of apple and white peach blossom ceding to orchard fruits like quince and pear. Romantic and seductive.

Palate: A pure expression of fruit in the mouth - rounded, and ripe, yet fresh with drive and elegant acidity, softened by skilful use of malolactic fermentation. Fine definition and good length. The addition of Barrel-matured Chardonnay adds complexity and body to the wine.



Bottle size:	75cl
Carton:	6 Bottles
Carton weight:	10.5kg
N/b of Cartons/pallet:	80 Cartons
Nominal Pallet Weight:	865kg
Pallet Type:	Various
Initialled and dated by hand	